

# CONSTRUCTION REQUIREMENTS FOR FOOD ESTABLISHMENTS

## PLAN SUBMITTAL PROCEDURES

Plans accompanied by a completed plan check application are to be submitted to the Environmental Health Services Division in duplicate or triplicate. **A plan check fee (payable to "San Luis Obispo County Health Department") is due at the time the plans are submitted.** Fees are based upon the size of the establishment (excluding office space and customer eating areas). The fee is non-refundable and is separate from the fees that may be charged for services by other government agencies. Upon approval of the plans, one or two set(s) will be returned to the applicant. Complete plans must be submitted to the local Building Department for permit applications for proposed structural, electrical, plumbing or ventilation work. A "job set" of plans, bearing the approval stamps of all responsible agencies shall be kept at the job site for reference during all stages of the project. If the applicant wishes to propose any changes to the plans as approved, the affected plan sheets or specifications must be resubmitted for the approval of the responsible agencies. Plans must clearly indicate compliance with the following requirements:

### 1. General Requirements

- a. Submit complete legible plans that are drawn to scale.
- b. National Sanitation Foundation (NSF) standards or other State Department of Health Services (DHS) approved standards are used as a basis for approval in the evaluation of food equipment and its installation.
- c. Manufacturer specification sheets for all equipment must be submitted.
- d. An equipment placement plan shall be included. The equipment list must specify if it is new or used equipment.
- e. An interior finish schedule must be included. List the floor, wall & ceiling finishes for each room – including storerooms & restrooms.
- f. Completed menu and **attached Menu Items and Food Operations**
- g. Each food establishment, except outdoor BBQs, outdoor dining areas and produce stands, shall be fully enclosed in a building consisting of floors, walls, and overhead structure.

## 2. Floors:

- a. Floor surfaces in all areas in which food is prepared, packaged, portioned, **including customer self-service**, or stored, where any utensil is washed, where refuse or garbage is stored, and where janitorial facilities are located, and in all toilet and handwashing areas shall be commercial grade, smooth, durable\*, non-absorbent, and easily cleanable (sample may be required). Flooring must continue up the wall four inches, (six (6) inches recommended) in a seamless manner, forming a 3/8-inch minimum radius cove as an integral unit. **Vinyl composition tile (VCT) is not allowed in the previously listed areas.** Exceptions: Coving is not required in dining and waiting areas, in areas where dry goods are stored only in unopened original containers, or in customer areas of a retail market.
- b. Floor drains are required in floors that are water flushed for cleaning and where pressure spray methods for cleaning equipment are used. Where floor drains are proposed, the floor surface shall be sloped 1:50 to the floor drains.

\* Also see Approved Floorings Materials List

## 3. Walls and Ceilings:

- a. The walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, washable, and light colored surface. The light colored surface must have a minimum of 70% light reflectance. Exceptions: 1) Bars, rooms where food is stored in unopened containers, and dining areas, 2) Toilet rooms used exclusively by patrons are exempt from light colored wall requirement.
- b. Wall areas adjacent to bar sinks shall be smooth and easily cleanable.
- c. Wall areas which require a more durable\*\* finish than enamel painted wallboard include:

### **Installed from top of floor cove to ceiling (Min. 8 ft.):**

1. Behind high volume steam generating equipment/appliances, e.g. steam kettles.
2. Behind high temperature mechanical dishwashers. Behind cooks' line equipment (material and finish must meet fire code).
3. Behind utensil washing sinks and/or pressurized water spray arm assemblies.
4. Behind cooks' line equipment (material and finish must meet fire codes).
5. Walk-in refrigerator and freezer boxes.

### **Installed from floor cove to minimum of 12.0 inches above and 18.0 inches to sides of unit:**

1. Behind pizza dough tables.

2. Behind cutting/chopping tables.
3. Behind janitorial sinks.
4. Behind large mixers

**Installed to completely protect likely wall impact areas:**

Behind machinery that impacts the wall such as a meat slicer.  
Behind shelving in storerooms where there is no wall guard on the shelves

- \*\*** More durable finishes include FRP, stainless steel, and for non-impact areas, ceramic and quarry tile.

**4. General Equipment Installations:**

- a. All equipment, counters, etc. must be supported by minimum six inch high metal legs, casters, or completely sealed in position with a four (4) inch high continuously coved base or four inch concrete curb to facilitate ease of cleaning. (Six (6) inch coving and curbing is recommended.)
- b. All utensils, display cases, windows, counters, shelves, tables, refrigeration units, sinks, dishwashing machines, and other equipment or utensils used in the preparation, sale, service, and display of food shall be made of nontoxic, noncorrosive materials, and shall be constructed, installed, and maintained so as to be easily cleanable.
- c. Sneezeguard protection must be provided where unwrapped food is displayed or customer self-service of foods is proposed.

Detailed elevations of sneezeguards and related equipment are required.

- d. Refrigeration units must accommodate the cold storage demands of the food service proposed.

**5. Utensil Washing Facilities:**

An approved three-compartment stainless steel sink with dual integral sloped metal drainboards, round metal legs and metal backsplash, for washing kitchen utensils is required. The sink shall conform to NSF standards. The size of the compartments and drainboards of sink must be large enough to accommodate the largest vessel or utensil used.

**Note:** An approved commercial dishwasher may be installed **IN ADDITION TO** the required three-compartment sink.

**6. Dishwashing Machine Installation:**

- a. The dishwashing machine shall be NSF/State DHS approved.
- b. Dual Integral metal drainboards shall be provided. Drainboards are required for

- undercounter dishwashing machines. (Not required to be integral)
- c. Adequate ventilation shall be provided above heat sanitizing dishwashing machines, i.e., hood or slot vent. Exception: Undercounter dishwashing machines.

## **7. Handwashing Facilities:**

- a. Provide an approved, separate, handwash sink at a readily accessible location within each food preparation area.
- b. Provide handwash sink(s) within or adjacent to the toilet rooms.
- c. Provide permanently installed soap dispenser and single-service hand towel dispenser or hot air blower at handwash sinks. In addition, permanently installed toilet tissue dispensers shall be installed at each toilet.

## **8. Food Preparation Sink:**

A separate sink is required for food preparation, such as cleaning fruits, vegetables, thawing foods, and preparing ready to serve food. This sink must drain to a floor sink via a legal airgap.

## **9. Plumbing and Water Supply:**

- a. Indicate capacity, BTU's or KW's, and location of the water heater(s).
- b. All sinks shall be equipped with hot (min. 120 °F), and cold water dispensed from mixing faucets.
- c. All exposed plumbing and gas lines shall be mounted or enclosed so as to facilitate cleaning. Enclose all plumbing lines within walls unless otherwise approved.

## **10. Floor Sinks:**

- a. All equipment which generates condensation and liquid wastes from steam tables, ice machines and bins, food preparation/produce and utensil washing sinks, display cases, etc. shall be drained by means of indirect waste pipes into a floor sink or other approved indirect waste receptor. Floor drains shall not be used in lieu of floor sinks. Exception: Dishwashing machine may be connected directly to sewer if immediately downstream from a floor drain.
- b. Indicate refrigeration equipment drainage (i.e., self-contained evaporator or floor sink etc.)
- c. Self-contained evaporator units may be acceptable in lieu of floor sink drainage for clear condensate only. Walk-in refrigeration units and icemakers will require floor sink drainage due to the large volume of liquid waste generated.
- d. All floor sinks shall be at least half exposed or otherwise readily accessible for inspection and cleaning if installed under elevated equipment.

## **11. General Electrical Requirements:**

- a. All exposed conduit lines shall be mounted or enclosed so as to facilitate cleaning. Flex lines shall be enclosed within walls.
- b. Sufficient natural or artificial lighting is required.
- c. Shatterproof shields on lights are required above food preparation, open food storage, utensil cleaning areas, and walk-in refrigeration or freezer units.
- d. Adequate lighting is required for cleanup purposes in all areas including bar areas.

## **12. Ventilation:**

- a. A hood shall be installed at or above all food heat processing equipment. Mechanical exhaust ventilation shall be required at or above all cooking equipment such as ranges, griddles, ovens, deep fat fryers, barbecues, and rotisseries to effectively remove cooking odors, smoke, steam, grease, and vapors.
- b. Hoods and mechanical ventilation shall comply with all requirements as set forth in the current edition of the Uniform Mechanical Code as adopted by the local building department.
- c. (UMC) Canopy hoods shall extend at least six inches beyond all sides of the cooking equipment, as measured from the inside edge of the grease trough if provided.
- d. Interior hood lighting fixtures shall be of shatterproof construction or protected with shatterproof shields and installed so as to be easily cleanable.

## **13. Open-Air Barbecue Facilities:**

- a. Shall be within 200 feet and in conjunction with a licensed food establishment, temporary food facility or stationary mobile food preparation unit.
- b. If a permanent structure, it shall have an impervious and easily cleanable floor surface that extends a minimum of five feet from the barbecue facility on all open sides.
- c. Shall be reasonably protected from dust.
- d. Shall be located so as not to constitute a fire hazard.
- e. Approved toilet and handwashing facilities shall be available within 200 feet.

## **14. Walk-In Refrigeration Units**

- a. The refrigeration units shall conform to NSF standards or State DHS equivalent.
- b. Provide information regarding the interior and exterior construction materials and finishes.

- c. Provide an approved flooring material with four (4) inch high continuously coved base at the floor/wall juncture. The base must be minimum 3/8-inch radius cove. (Six (6) inch coving is recommended.)
- d. The lowest shelf in the cooler shall be at least six inches off the floor.
- e. Provide adequate lighting with safety vapor globe covers.
- f. Drain lines and electrical conduits shall be mounted so as to facilitate cleaning.
- g. All walk-in refrigeration units shall open into an approved food handling area.
- h. (UPC Sec. 804.1) Floor sinks shall not be located inside walk-in refrigerators.
- i. All walk-in shelving must be approved skeletal metal or plastic-coated.

#### **15. Restroom Facilities:**

- a. In each food establishment there shall be provided toilet facilities for use by employees. Toilet facilities, which are provided for use by patrons, shall be situated so that patrons do not pass through food preparation, food storage, or utensil washing areas.
- b. (UBC Sec. 705) two separate restrooms shall be provided when there are five or more employees of different sex.
- c. The restroom doors shall be tight fitting and equipped with self-closing devices.
- d. All restrooms shall be provided with ventilation to the outside. If adequate ventilation cannot be provided by screened window opening or airshaft, mechanical ventilation is then required to be inter-connected with the light switch.
- e. Toilet and handwashing facilities are required for patrons in food establishments over 20,000 square feet.
- f. The number of toilet facilities required for the public shall be determined by the local Building Department.

#### **16. Clothing Change/Storage Enclosures:**

Provide clothing change/storage enclosure(s) where food service personnel may change or store their outer garments. Enclosures shall be separated from toilet, food storage, food preparation, and utensil wash areas.

#### **17. Janitorial Area:**

- a. Provide a one-compartment, nonporous janitorial sink or a slab, basin, or floor constructed of concrete or equivalent material, curbed and sloped to a drain.
- b. Provide janitorial facilities with hot and cold water with backflow protection.

- c. Provide a rack, room, area, or vented cabinet for the storage of mops, brooms, buckets and cleaning compounds separate from any food preparation, or storage area or utensil washing area.
- d. Provide adequate storage for clean linens.

**18. Vermin Exclusion:**

- a. All buildings shall be constructed so as to prevent entrance of insects and rodents.
- b. Air curtain devices when provided, shall be permanently wired and installed so that the device will automatically operate whenever the door opens. Such devices shall meet NSF or State DHS equivalent performance standards.
- c. Provide self-closing devices on all doors opening to the outside.
- d. Window/door screening must be 16 mesh or smaller.

**19. Dry Food Storage:**

- a. Provide adequate sized room or area for dry food storage. Floor space required for backup food storage is a space equal to 25% of the food preparation area. A minimum of 100 sq. ft. of floor space is normally required.
- b. At least 32 linear feet of approved shelving units are required for each 100 sq. ft. of floor space. Provide shelving units of a minimum of 18" in depth and at least three tiers high.

**20. Outdoor Solid Waste Storage:**

Cleanable area. (Accessible to service company.)

These requirements are based upon the California Health and Safety Code, Chapter 4, Section 113700 et. seq., commonly known as the "California Uniform Retail Food Facilities Law".

Plans may be submitted to the following Health Department Office, Monday through Friday. Office hours are 8:00 a.m. to 5:00 p.m. **Plan check fees must be paid at time of plan submittal.**

San Luis Obispo - San Luis Obispo County Health Department

Division of Environmental Health  
2156 Sierra Way/P.O. Box 1489  
San Luis Obispo, CA 93406  
(805) 781-5544

**Please allow 20 working days for the plan check to be completed.**

Revised 2/26/02